هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع : نهائي

GSO 5/FDS/ISO 6539:2009 (E)
ISO 6539:1997

القرفة (الدارسين) : النوع السيريلنكي ، النوع السيشلي ، النوع المدغشقري- المواصفات
Cinnamon : Sri Lankan type, Seychelles type and Madagascan type (Cinnamomum zeylanicum Blume) - Specification

إعداد
اللجنة الفنية الخليجية لقطاع المنتجات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملحوظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

رقم التصنيف الدولي: 67.220.10

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تاريخ الاعتماد:
صفة الإصدار:

Date of approval:
Legal status:

مواصفة قياسية خليجية **GSO/ISO6539:2009**

GSO STANDARD **GSO/ISO6539:2009**

تقديم

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هيئة إقليمية تضم في عضويتها الأجهزة الوطنية للمواصفات والمقاييس في دول الخليج العربية ، ومن مهام الهيئة إعداد المواصفات القياسية الخليجية بواسطة لجان فنية متخصصة .

وقد قامت هيئة التقييس لدول مجلس التعاون لدول الخليج العربية ضمن برنامج عمل اللجنة الفنية رقم 5 "اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الغذائية والزراعية" بتبني المواصفة القياسية الدولية رقم آيزو 1997/6539 "القرفة (الدارسين) : النوع السيريلنكي ، النوع السيشلي ، النوع المدغشقري - المواصفات" والتي أصدرتها "المنظمة الدولية للتقييس" وتمت ترجمتها إلى اللغة العربية. وقامت (مملكة البحرين) بإعداد مشروع هذه المواصفة.

وقد اعتمدت هذه المواصفة كمواصفة (قياسية / لائحة فنية) خليجية مع إدخال بعض التعديلات الفنية التالية:

- إضافة عدد من المواصفات القياسية الخليجية على بند المراجع التكميلية.
- إضافة عوامل الرطوبة والتلوث والتلف الميكانيكي على البند 11 (الملحق أ ضمن المواصفة الدولية).

وذلك في اجتماع مجلس إدارة الهيئة رقم ( ) ، الذي عقد بتاريخ / / هـ ، الموافق / / م.

Foreword

Standardization Organization for GCC (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No.5: " Gulf technical committee for Food & Agricultural standards " has adopted the International Standard No. : ISO 6539/1997 "Cinnamon **:** Sri Lankan type, Seychelles type and Madagascan type (Cinnamomum zeylanicum Blume) - Specification" issued by (International Organization for Standardization) and has been translated to Arabic language. The Draft Standard has been prepared by (Kingdom of Bahrain)

This standard has been approved as Gulf (Standard / Technical Regulation) with some technical modifications as follows:

- The addition of several Gulf standards under complementary references section.
- The addition of moisture, contamination and mechanical spoilage under clause no. 11 (Annex A in the International standard.

by GSO Board of Directors in its meeting No..../.... …….held on / / / H , / / G

Cinnamon : Sri Lankan type, Seychelles type and Madagascan type (Cinnamomum zeylanicum Blume) – Specification

1 Scope:

This standard specifies requirements for whole or ground (powdered) cinnamon of the Sri Lankan type, Madagascan type and Seychelles type, which is the bark of the tree or shrub Cinnamomum zeylanicum Blume.

NOTE — Requirements for cassia (Chinese type, Indonesian type and Vietnamese type) are given in GSO/ISO 6538).

2 Complimentary references:

2/1 GSO 9 “Labeling of prepackaged foodstuffs”
2/2 GSO 150 “Expiration of food product”
2/3 GSO 21 “Hygienic regulations for food plants and their personnel”
2/4 GSO 22 “Methods of test for coloring matter used in foodstuffs”
2/5 GSO 382 “Maximum limits of pesticide residues in agricultural and food products – Part 1”
2/6 GSO 383 “Maximum limits of pesticide residues in agricultural and food products – Part 2”
2/7 GSO 841 “Maximum limits of mycotoxins permitted in foods and animal feeds – aflatoxins”
2/8 GSO 1016 “Microbiological criteria for foodstuffs – Part 1”
2/9 GSO 988 “Limits of radioactivity levels permitted in foodstuffs – Part 1”
2/10 GSO 1323 “Cereals and pulses – Determination of hidden insect infestation – Part 3: Reference method”
2/11 GSO/ISO 928 “Spices and condiments - Determination of total ash”
2/12 GSO/ISO 930 “Spices and condiments - Determination of acid-insoluble ash”
2/13 GSO/ISO 948 “Spices and condiments - Sampling”
2/14 GSO/ISO 1208 “Spices and condiments - Determination of filth”
2/15 GSO/ISO 2825 “Spices and condiments - Preparation of a ground sample for analysis’
2/16 GSO/ISO 6571:1984, Spices, condiments and herbs — Determination of volatile oil content”[1]
2/17 GSO/ISO 927 “Spices and condiments — Determination of extraneous matter content”[2]

[1] Will be published by GSO in the future.
[2] Will be published by GSO in the future.

2/18 GSO/ISO 939 "Spices and condiments - Determination of moisture content — Entrainment Method"[3]

3 Definitions:

3/1 cinnamon quills (full tubes): Scraped peel of the inner bark of mature plantation cinnamon shoots joined together by overlaps, the hollow of which has been filled with small pieces of the same peel and thereafter dried in the sun after air curing.

3/2 cinnamon quillings (broken tubes): Broken pieces and splits of varying sizes of all grades of cinnamon quills.

3/3 cinnamon featherings: Pieces of inner bark, obtained by peeling and/or scraping the bark of small twigs and stalks of plantation cinnamon shoots, which may include a quantity of chips as specified.

3/4 cinnamon chips: Dried unpeelable bark of plantation cinnamon, inclusive of the outer bark, which has been obtained by beating or scraping the shoots.

3/5 ground cinnamon: Powder obtained by grinding cinnamon of the types considered in this International Standard, excluding all additives.

3/6 whole cinnamon: All commercial forms of cinnamon except cinnamon powder.

3/7 foxing: The occurrence of reddish-brown patches on the surface of the quills, which may become dark brown with time.

3/8 bale: A package of any one particular grade of quills wrapped in a suitable material for export purposes.

4 Types and classification:

4/1 Types

4/1/1 Sri Lankan type cinnamon:

This is the dried bark of cultivated varieties of the species Cinnamomum zeylanicum Blume of the Lauraceae family.

[3] Will be published by GSO in the future.

Sri Lankan type cinnamon is produced in four forms:

4/1/1/1 quills.
4/1/1/2 quillings.
4/1/1/3 featherings.
4/1/1/4 chips.

4/1/2 Seychelles type cinnamon:

This is the bark of trunks or branches of Cinnamomum zeylanicum Blume, cultivated on the Seychelles.

Seychelles type cinnamon is produced in three forms:

4/1/2/1 rough cinnamon bark, which consists of slightly curved, elongated, irregular, medium or small pieces of the whole unscraped bark.

4/1/2/2 scraped cinnamon bark, which is obtained from younger shoots from bushes of the same species; the shoots are scraped with a curved knife before the bark is detached from the wood;

4/1/2/3 quills and quillings, which are prepared from the young shoots, of bushes in a way similar to that used for Sri Lankan type cinnamon.

4/1/3 Madagascan type cinnamon

This is the bark of trunks or branches of Cinnamomum zeylanicum Blume, which grows wild on Madagascar. It is produced either:

4/1/3/1 in the form of simple, hollow tubes of unscraped or scraped bark, about 30 cm long, cut from smaller branches with a knife; or more usually

4/1/3/2 in the form of unscraped or scraped pieces of bark from the larger branches and trunks, broken off with the flat side of a hatchet.

4.2 Commercial grades

4/2/1 Sri Lankan type cinnamon:

4/2/1/1 Quills
For classification, see table 1.

4/2/1/2 Quillings
Quillings may contain up to 3 % (m/m) of featherings and chips.

4/2/1/3 Featherings
Featherings may contain up to 5 % (m/m) of chips.

4/2/1/4 Chips
Chips shall consist of well dried and unpeelable cinnamon bark.

4/2/2 Seychelles type and Madagascan type cinnamon:
For classification, see table 2.

5 Ground cinnamon

Ground cinnamon shall consist solely of the types of cinnamon listed in clause 4.

Table 1 — Classification for quills for Sri Lankan type cinnamon

Commercial designation of grades and qualities	Diameter of quills max. mm	Number of whole quills (1 050 mm) per kg min.	Extent of foxing max. %	Minimum length of quills in a bale mm	Pieces of tube and broken pieces of the same quality per bale max. % (m/m)
Alba	6	45	Nil	200	1
Continental					
C 00000 Special	6	35	10	200	1
C 00000	10	31	10		
C 0000	13	24	10		
C 000	16	22	15		
C 00	17	20	20		
C 0	19	18	25		
Mexican					
M 00000 Special	16	22	50	200	2
M 00000	16	22	60		
M 0000	19	18	60		
Hamburg					
H1	23	11	25	150	3
H2	25	9	40		
H3	38	7	65		

Table 2 — Classification of Seychelles type and Madagascan type cinnamon

Commercial designation of the grade	Physical characteristics of the bark
1 Whole tubes (full tubes)	Tubes of length about 15 cm and bark thickness up to 1 mm
2 Pieces of scraped bark	Broken pieces, rough and grooved scraped bark of thickness up to 2 mm
3 Pieces of unscraped bark	Broken pieces, rough and grooved, of width up to about 3 cm and length up to 20 cm. The bark can be up to 5 mm thick
4 Chips, flakes of unscraped bark	Small pieces of unscraped bark of cinnamon stems

6 Requirements:

6/1 Odour and flavour:

The odour and flavour shall be fresh and characteristic of cinnamon of the origin concerned. It shall be free from foreign flavours, including mustiness.

6/2 Colour:

Ground cinnamon shall be yellowish to reddish-brown in colour.

6/3 Freedom from moulds, insects, etc.:

Whole cinnamon shall be free from live insects, mould growth, mites and insect remains, for example cocoons, and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye.

6/4 Extraneous matter:

Extraneous matter includes leaves stems, chaff and other vegetable matter together with sand, earth and dust.

The proportion of extraneous matter in whole cinnamon shall not exceed 1 % (m/m) when determined by the method described in clause 2/17.
6/5 Chemical requirements:

Whole cinnamon and ground cinnamon shall comply with the requirements given in table 3.

7 Sampling:

Sampling shall be carried out as specified in clause 2/13.

8 Test methods:

8/1 The samples shall be analysed by the methods of analysis as specified in 2/10, 2/14, 2/17 and in table 3.

Table 3 — Chemical requirements

Characteristic	Requirements		Test method
	Cinnamon, Sri Lankan type	Cinnamon, Seychelles type and Madagascan type	
Moisture content, % (m/m) max.			
- whole cinnamon	14	15	According to clause18/2
- ground cinnamon	12	14	
Total ash, % (m/m) on dry basis, max.	5	7	According to clause 11/2
Acid-insoluble ash, % (m/m) on dry basis, max.	1	2	According to clause 12/2
Volatile oils, ml/100 g, on dry basis, min.			
- whole cinnamon	1.0	0.7	According to clause 16/2
- ground cinnamon	0.7	0.3	

8/2 For the preparation of a ground sample for analysis, coarsely crush the product until particles of 5 mm or less are obtained, before applying the general method described in clause 2/15.

9 Packaging

Whole cinnamon shall be packed in clean, sound and dry containers made of a material which does not affect the product but which protects it from the ingress of moisture.

10 Marking

Without prejudice to what is stated in the Gulf standard mentioned in item 2/1 and 2/2, the following shall be included in the label:

10/1 name of the product.
10/2 trade name or brand name.
10/3 name and address of the manufacturer or packer.
10/4 batch number.
10/5 net mass.
10/6 grade of the product.
10/7 producing country.
10/8 harvest date (month – year).

11 Transport and storage:

11/1 The containers should be so handled and transported that they are protected from the rain, from the sun or other source of excessive heat, from objectionable odours, from contamination and mechanical spoilage.

11/2 The store room should be dry, free from objectionable odours, proofed against entry of insects and vermin and well protected from the sun, rain and excessive heat. The ventilation should be controlled.